

## DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

No. R.

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AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT No. 119 OF 1990)

**REGULATIONS REGARDING THE CLASSIFICATION, PACKING AND MARKING OF CERTAIN RAW PROCESSED MEAT PRODUCTS INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA**

The Minister of Agriculture, Forestry and Fisheries has under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) --

- (a) made the regulations in this Schedule; and
- (b) determined that the said regulations shall come into operation 12 months after the date of publication thereof.

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## Definitions

1. Any word or expression in these regulations to which a meaning has been assigned in the Act shall have that meaning and, unless the context otherwise indicates –

"**address**" means a physical address and includes the street or road number or name and the name of the town, village or suburb and, in the case of a farm, the name or number of the farm and of the magisterial district in which it is situated, or in the case of imported foodstuffs, if otherwise, the name and address as provided for in the Codex Alimentarius Commission's document entitled: *General Standard for the Labelling of Pre-packaged Foods, CODEX STAN 1-1985*;

"**animal species**" means animal species that are usually sold and fit for human consumption such as but not limited to bovine (excluding animals from the subfamily Bovinae, e.g. buffalo, kudu, etc.), ovine, porcine and caprine species;

"**batch (lot)**" means a definite quantity of a raw processed meat product that is produced essentially under the same conditions and over a period not exceeding 24 hours;

"**bird species**" means bird species that are usually sold and fit for human consumption such as but not limited to *Gallus domesticus* (fowls), *Meleagus gallopavo* (turkeys), *Anas* (ducks and muscovies), and *Struthio camelus* (ostrich);

"**cereal product**" means a product derived from the grain or edible seed of any cultivated grasses of the family Poaceae, which may be used as a food, such as but not limited to wheat, rice, oats, barley, rye, maize and millet;

"**certain raw processed meat products**" (referred to as '**raw processed meat products**' within the context of these regulations) means the classes of raw processed meat products set out in regulation 4, and includes such products presented for sale in the frozen state;

"**container**" means the immediate container manufactured from any suitable material into which the raw processed meat products packed for final sale, and includes wrappers when such is offered to the consumer;

"**colourant**" means a colourant as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**edible offal**" means in the case of animal other than poultry: blood, blood plasma, brain, cow-heels, diaphragm, gut (casings), washed head, kidneys, omentum, pancreas, pluck (oesophagus, trachea, lungs, heart, pericardium, associated lymph nodes, pillars of the diaphragm and liver or part thereof (without the gall bladder)), spleen, tail, thymus, tongue, cleaned tripe, trotters and udder (in the case of a heifer) of which are fit for human consumption. And in the case of poultry, giblets (the heart, then clean and stripped gizzard, the liver without the gall bladder) of which are fit for human consumption;

"**fat**" means edible lipids obtained from animal or plant origin;

"**fat content**" (%) means the mass of the fat (animal fat or plant fat, or a combination thereof) expressed as a percentage of the total product mass;

"**food additive**" means a food additive as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**foodstuff**" means a foodstuff as defined in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

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- "geographical indication" (GI)** means an indication (name) protected in terms of an international agreement and which is used on agricultural products intended for sale in the Republic of South Africa;
- "inedible offal"** means in the case of animal other than poultry: with the exception of bone, it all parts of the animal not covered by the definitions of edible offal and meat. In case of poultry: the trachea, lungs, crop, gall bladder, and oviducts;
- "international agreement"** means any bilateral or multilateral treaty, convention, or agreement to which the Republic of South Africa is a party/ signatory, and any arrangement between the Republic of South Africa and another country, concerning the protection of geographical indications;
- "label"** means any permanent tag, brand, mark, pictorial, graphic or other descriptive matter, which is written, printed, stenciled, marked, embossed, impressed upon, or permanently attached to a container of a raw processed meat product and includes labelling for the purpose of promoting such product's sale or disposal;
- "main panel"** means that part of the container or label that bears the brand name or trademark of the product in greatest prominence or any other part of the container or label that bears the brand name or trade mark in equal prominence;
- "meat"** means the clean, sound and wholesome skeletal musculature and fatty tissue of any animal species, including game or bird species, used as a foodstuff, together with any connective tissue, bone, fat and cartilage that occurs naturally in the skeletal musculature of the dressed carcass and head, excluding the musculature of the lips, snout, scalp and ears;
- "mechanically recovered meat"** means the pulped material consisting predominantly of muscular tissue, collagen, marrow and fat recovered by a process whereby bone and meat are mechanically separated;
- "offal"** means any part of any animal or bird that is not included in the definition of meat or mechanically recovered meat and there are either edible or inedible offal;
- "outer container"** means a container which contains more than one container of a raw processed meat product, but excluded gift packs or hamper packs or braai packs;
- "raw banger"** means any sausage sold under a name in which the word "banger" appears, either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(8);
- "raw boerewors"** means any sausage sold under a name in which the word "boerewors" appears, either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(4);
- "raw braaiwors"** means any sausage sold under a name in which the word "braaiwors" appears, either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(9);
- "raw burger", "raw patty" and "hamburger patty"** means any meat type product sold under a name in which the word "burger", "patty" and "hamburger patty" appears either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(7);
- "raw flavoured ground meat" or "raw flavoured minced meat"** means any meat type product sold under a name(s) in which the words "ground" or "flavoured ground meat" or "flavoured minced meat" appears either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(3);
- "raw minced meat"** means any meat type product sold under a name(s) in which the words "minced" or "minced meat" appears either by itself or in combination with any other word or expression, and

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which complies with the compositional standards as set out in regulation 5(1);

**"raw mixed-species minced meat"** means any meat type product manufactured from a mixture of the meat of two or more species of animal or bird and that is sold under a name in which the names of the different species and the word "minced" or "minced meat" appear, either by themselves or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(2);

**"raw mixed-species sausage"** means any sausage manufactured from a mixture of the meat of two or more species of animal or bird and that is sold under a name in which the names of the different species and the word "sausage" appear, either by themselves or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(6);

**"raw species sausage"** means any sausage manufactured predominantly from the meat of a specific species of animal or bird and that is sold under a name in which the name of the specific species and the word "sausage" appear, either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(5);

**"registered trade mark"** means a registered trade mark as defined by the Trade Marks Act, 1993 (Act No. 194 of 1993);

**"scale label"** means a label that is printed by an electronic scale (weighing machine) mainly for the purpose of indicating the weight and price of the product, but which may also include other information about the product concerned such as e.g. an abbreviated description of the product, best before date, country of origin, etc.;

**"the Act"** means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990); and

**"total meat content"** means fat-free meat together with the fat, expressed as a percentage of the product mass as offered for sale.

### ***Scope of regulations***

2. These regulations shall apply only to the classes of raw processed meat products set out in regulation 4 and intended for sale in the Republic of South Africa to which and under circumstances in which a prohibition in terms of section 3 of the Act regarding the sale of raw processed meat products apply.

### ***Restrictions on the sale of raw processed meat products***

3. (1) No person shall sell raw processed meat products regulated in terms of these regulations in the Republic of South Africa --

- (a) unless such products are classified according to the classes referred to in regulation 4;
- (b) unless such products comply with the specific compositional standards referred to in regulation 5;
- (c) unless the containers and outer containers in which such products are packed, comply with the requirements referred to in regulation 6;
- (d) unless such products are marked with the particulars and in the manner prescribed in regulations 7 to 12; and
- (e) if such products are marked with any restricted particulars or in a manner which is prohibited in terms of regulation 13.

(2) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he or she deems necessary, from the provisions of sub-regulation (1).

(3) The restrictions set out in sub-regulation (1) shall not apply to raw processed meat products intended for industrial use as an ingredient in the manufacture of another foodstuff only.

**Classes of raw processed meat products**

4. (1) Raw processed meat products shall be classified as follows:
- (a) Raw minced meat.
  - (b) Raw mixed-species minced meat.
  - (c) Raw flavoured ground meat or Raw flavoured minced meat.
  - (d) Raw boerewors.
  - (e) Raw species sausage.
  - (f) Raw mixed-species sausage.
  - (g) Raw burger, Raw patty and Raw hamburger patty.
  - (h) Raw banger.
  - (i) Raw braaiwors.
  - (j) Geographical Indication (GI) Raw processed meat products.

**Specific compositional standards for the classes of raw processed meat products**

5. (1) Raw minced meat --
- (a) shall consist of finely chopped or comminuted meat from a single animal or bird species;
  - (b) shall comply with the following percentage fat content for the fat content claim concerned:

<b>Fat content claim</b>	<b>Fat content (%)</b>
Extra lean, Extra trim, or any similar wording	≤5
Lean, Trim or Trimmed of fat, or any similar wording	≥5 to ≤10
Regular, or any similar wording	≥10 to ≤30; and

- (c) shall contain no added food additives, foodstuffs, water or offal.

- (2) Raw mixed-species minced meat --
- (a) shall consist of a mixture of finely chopped or comminuted meat from two or more animal or bird species;
  - (b) shall comply with the following percentage fat content for the fat content claim concerned:

Fat content claim	Fat content (%)
Extra lean, Extra trim, or any similar wording	≤5
Lean, Trim or Trimmed of fat, or any similar wording	≥5 to ≤10
Regular, or any similar wording	≥10 to ≤30; and

- (c) shall contain no added food additives, foodstuffs, water or offal.
- (3) Raw flavoured ground meat or Raw flavoured minced meat --
- (a) shall consist of finely chopped or comminuted meat from a single animal or bird species;
- (b) shall have a fat content of no more than 30 percent;
- (c) shall contain no offal;
- (d) may contain other foodstuffs; and
- (e) may contain food additives to the extent permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (4) Raw boerewors --
- (a) shall be manufactured from the meat of an animal of the bovine, ovine, porcine or caprine species or from a mixture of two or more thereof;
- (b) shall be contained in an edible casing;
- (c) shall have a total meat content of at least 90 percent;
- (d) shall have a fat content of no more than 30 percent;
- (e) shall contain no offal, except where such offal is to be used solely as the casing of the raw boerewors;
- (f) shall contain no mechanically recovered meat;
- (g) shall contain no added ingredients other than –
- (i) cereal products or starch;
- (ii) vinegar, spices, herbs, salt or flavourants fit for human consumption;
- (iii) food additives to the extent permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and
- (iv) water; and
- (h) may contain a maximum of 0.02 grams of calcium per 100 gram of the product mass.
- (5) Raw species sausage --
- (a) shall be manufactured totally or predominantly from the meat of a specific animal or bird species;

- (b) shall be contained in an edible casing;
  - (c) shall have a total meat content of at least 75 percent: Provided that in the case of raw species sausage manufactured predominantly from the meat of a specific animal or bird species -
    - (i) a minimum of 75 percent thereof shall consist of the meat of the predominant species, which shall be mentioned in the product designation referred to in regulation 7(1)(a); and
    - (ii) a maximum of 25 percent thereof may consist of the meat of any one or more animal or bird species other than the predominant species referred to in subparagraph (i);
  - (d) shall have a fat content of no more than 30 percent;
  - (e) shall contain no offal, except where such offal is to be used solely as the casing of the raw species sausage;
  - (f) shall contain no mechanically recovered meat;
  - (g) shall contain no added ingredients other than –
    - (i) cereal products or starch;
    - (ii) vinegar, spices, herbs, salt or flavourants fit for human consumption;
    - (i) food additives to the extent permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and
    - (iii) water; and
  - (h) may contain a maximum of 0.02 grams of calcium per 100 grams of the product mass.
- (6) Raw mixed-species sausage --
- (a) shall be manufactured from any mixture of the meat of two or more animal or bird species;
  - (b) shall be contained in an edible casing;
  - (c) shall have a total meat content of at least 75 percent;
  - (d) shall have a fat content of no more than 30 percent;
  - (e) shall contain no offal, except where such offal is to be used solely as the casing of the raw mixed-species sausage;
  - (f) shall contain no mechanically recovered meat;
  - (g) shall contain no added ingredients other than –
    - (i) cereal products or starch;
    - (ii) vinegar, spices, herbs, salt or flavourants fit for human consumption;
    - (iii) food additives to the extent permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

and

- (iv) water; and
- (h) may contain a maximum of 0.02 grams of calcium per 100 grams of the product mass.
- (7) Raw burger, raw patty and raw hamburger patty --
- (a) shall be manufactured from finely chopped or comminuted meat of an animal of the bovine, ovine, porcine, caprine or bird species, or from a mixture of two or more thereof, and formed into a round, square or any other shaped patty; and
- (b) shall comply with the following compositional specifications for the category/designation concerned:

Category/ Designation	Permissible ingredients	Fat content claim	Fat content (%) (of fat as analysed)	Total meat content (%)
1	2	3	4	5
<b>1. Ground Burger or Ground Patty</b>	(a) Shall be manufactured from meat only.	Extra Lean, Extra trimmed of fat or any similar wording	≤10	≥99.6
	(b) Shall contain no offal or any other added ingredients.			
	(c) May contain a maximum of 0.02 grams of calcium per 100 grams of the product mass.	Lean, Trimmed of fat or any similar wording	≤17	
		Medium Regular	≤23 ≤30	
<b>2. Burger or Patty or Hamburger Patty</b>	(a) Shall contain no added ingredients other than – (i) cereal products or starch; (ii) vinegar, spices, herbs, salt or flavourants fit for human consumption; (iii) food additives to the extent permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and (iii) water. (b) Shall contain no offal. (c) May contain – (i) other foodstuffs; and (ii) a maximum of 0.02 grams of calcium per 100 grams of the product mass.	Extra Lean, Extra trimmed of fat or any similar wording	≤5	≥70
		Lean, Trimmed of fat or any similar wording	≥5 to ≤10	
		Regular	≥10 to ≤30	
<b>3. Economy Burger or Econo Burger;</b>	(a) Shall contain no added ingredients other than – (i) cereal products or starch or vegetable	*	≤30	≥55



Category/ Designation	Permissible ingredients	Fat content claim	Fat content (%) (of fat as analysed)	Total meat content (%)
1	2	3	4	5
<b>Economy Patty or Econo Patty; Budget Burger; Econo Hamburger patty; Budget Hamburger patty, or any similar wording</b>	protein; (ii) vinegar, spices, herbs, salt or flavourants fit for human consumption; (iii) food additives to the extent permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and (iv) water. (b) Shall contain no offal. (c) May contain – (i) mechanical recovered meat; (ii) other foodstuffs; and (iii) a maximum of 0.02 grams of calcium per 100 grams of the product mass.			

\* No specification

- (c) If the category of product referred to as Burger or Patty or Hamburger Patty in the Table in paragraph (b) above is manufactured predominantly from the meat of a specific animal or bird species, it shall have a total meat content of at least 70 percent, of which –
- (i) a minimum of 75 percent thereof shall consist of the meat of the predominant species, which shall be mentioned in the product designation referred to in regulation 7(1)(a); and
  - (ii) a maximum of 25 percent thereof may consist of the meat of any one or more animal or bird species other than the predominant species referred to in subparagraph (i).
- (8) Raw banger --
- (a) shall be manufactured from single or any mixture of the meat of two or more animal or bird species;
  - (b) shall be contained in an edible casing;
  - (c) shall have a total meat content of at least 55 percent: Provided that if manufactured from a single animal or bird species –
    - (i) a minimum of 75 percent thereof shall consist of the meat of the predominant species, which shall be mentioned in the product designation referred to in regulation 7(1)(a); and
    - (ii) a maximum of 25 percent thereof may consist of the meat of any one or more animal or bird species other than the predominant species referred to in

subparagraph (i);

- (d) shall have fat content of no more than 30 percent;
  - (e) shall contain no offal, except where such the offal is to be used solely as the casing of the raw banger sausage;
  - (f) shall contain no added ingredients other than –
    - (i) cereal products or starch and/or vegetable protein;
    - (ii) vinegar, spices, herbs, salt or flavourants fit for human consumption;
    - (iii) food additives to the extent permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and
    - (iv) water; and
  - (g) may contain mechanically recovered meat;
  - (h) may contain food colourant to the extent permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and
  - (i) may contain a maximum of 0.02 grams of calcium per 100 grams of the product mass.
- (9) Raw braaiwors
- (a) shall be manufactured either from the meat of a single animal (i.e. bovine, ovine, porcine or caprine) or a single bird species or from a mixture of two or more of such species;
  - (b) shall be contained in an edible casing;
  - (c) shall have a total meat content of at least 55 percent;
  - (d) shall have a fat content of no more than 30 percent;
  - (e) shall contain no inedible offal;
  - (f) shall contain no added ingredients other than –
    - (i) cereal products or starch and/or vegetable protein;
    - (ii) vinegar, spices, herbs, salt or flavourants fit for human consumption;
    - (v) food additives to the extent permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and
    - (vi) water; and
  - (g) may contain mechanically recovered meat;
  - (h) may contain other foodstuffs;
  - (i) may contain edible offal;

- (j) may contain food colourant to the extent permitted in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and
- (k) may contain a maximum of 0.02 grams of calcium per 100 gram of the product mass.

(10) Geographical indication (GI) raw processed meat products shall comply with specifications registered in their country of origin.

***Requirements for containers and outer containers***

6. (1) A container in which raw processed meat products are packed shall --
- (a) be made from a material that --
    - (i) is suitable for this purpose;
    - (ii) will protect the contents thereof from contamination; and
    - (iii) will not impart any undesirable flavour to the contents thereof;
  - (b) be so strong that it will not be damaged or deformed during normal storage, handling and transport practices;
  - (c) be intact; and
  - (d) be closed properly in a manner permitted by nature thereof.
- (2) If containers containing raw processed meat products are packed in outer containers, such outer containers shall --
- (a) be intact, clean, neat, suitable and strong enough; and
  - (b) not impart any undesirable taste or flavour to the contents thereof.
- (3) No outer container shall contain more than one class of raw processed meat products, irrespective whether those classes of raw processed meat products are packed therein in separate containers.

***Marking of containers and outer containers***

7. (1) Each container containing raw processed meat products shall be clearly and legibly marked directly on the container or on the label attached thereto and at least in English with the following particulars:
- (a) **The applicable product designation**, prominently on at least one main panel in letters of the same type, colour and font, and on a contrasting background in a letter size of at least 3 mm in height.
  - (b) **The additions to the product designation** where applicable, prominently on the main panel in letters of the same type, colour and font, and on a contrasting background in a letter size of at least 3 mm in height for lower case vowels: Provided that the difference in letter size between the smallest letter in the product designation indication and smallest letter in the additions to the product designation indication shall not exceed 2 mm.
  - (c) **The name and address** of the manufacturer, packer, importer, seller or person or entity on whose behalf the product has been packed in a letter size of at least 1 mm in height. Provided that in the case where it is not possible to use the physical address a postal address with a telephone number may be used.

- (d) **The net contents** of the class of raw processed meat product packed therein the manner prescribed in the Legal Metrology Act, 2014 (Act No. 9 of 2014).
- (e) **The ingredients list**, where applicable, in the manner prescribed in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (f) **The "best before" date** and the **batch code** or **batch number** in the manner prescribed in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (g) **The country or countries of origin** in a letter size of at least 1 mm in height.

(2) Outer containers containing more than one container of a raw processed meat product shall be marked at least with the following particulars:

- (a) The information referred to in sub-regulation (1)(a), (b), (c), (f) and (g).
- (b) The number of containers (individual units) contained therein in the manner prescribed in the Legal Metrology Act, 2014 (Act No. 9 of 2014).

(3) Notwithstanding the provisions in sub-regulation (1), raw processed meat products labelled with a scale label only shall be marked at least with the following particulars:

- (a) The information referred to in sub-regulation (1) (a), (b) and (f) in a letter size of at least 1 mm in height.
- (b) The name and telephone number of the manufacturer, packer, importer, seller or person or entity on whose behalf the product has been packed in a letter size of at least 1 mm in height.
- (c) The country of origin in the case of imported raw processed meat products only in a letter size of at least 1 mm in height.

#### ***Indicating the applicable product designation***

8. (1) The product designation shall at least consist of the applicable designation: Provided that in the case of raw minced meat, raw species sausage, raw species burger or patty, and raw species banger, the name of the species referred to in regulations 5(1)(a), 5(5)(c)(i), 5(7)(c)(i) and 5(8)(d)(i) followed by the word "minced meat", "sausage", "burger" or "patty" and "banger" shall appear on the main panel of the label.

(2) In the case of mixed-species minced meat and mixed-species sausage referred to in regulations 5 (2) and 5 (6), the name of the different species in a descending order of mass, followed by the word "minced meat" and "sausage" shall appear on the main panel: Provided that the word "Game" or "Venison", as the case may be, may be used as part of the name only if such name is further qualified by an indication, in descending order of mass, of the species of game or venison or other species of animal or bird present.

(3) No word or expression may be bigger than the product designation unless it is a registered trade mark or brand name.

#### ***Additions to the product designation***

9. (1) If a flavouring has been added to a raw processed meat product in order to render a distinctive flavour thereto, the applicable product designation shall either be preceded by the expression "X Flavoured" or followed by the expression "with X Flavour" or "with X Flavouring", where "X" indicates the name(s) of the flavouring(s) used, unless the flavourant concerned has been added with the intention to enhance the flavour of a specific meat ingredient or other added foodstuff concerned.

(2) If a foodstuff has been added to a raw processed meat product in order to render a

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distinctive taste thereto, the applicable product designation shall be followed or preceded by the expression "with X" or wording having a similar meaning, where "X" indicates the generic name(s) of the foodstuff(s) added (e.g. " Mutton sausage with chilli" or "Chilli Mutton sausage", etc.): Provided that the requirements on Quantitative Ingredient Declarations (QUID), as specified in the regulations published under the Foodstuffs, Cosmetics and Disinfects Act, 1972 (Act No. 54 of 1972), shall be complied with.

(3) Words communicating the intended use or purpose of the raw processed meat product concerned may optionally be indicated, and may either form part of the product designation, or may be indicated on its own on the container (or both), e.g. breakfast sausage, etc.

### **Batch identification**

10. Each container containing a raw processed meat product shall be clearly marked with the batch code or batch number in such a way that the specific batch is easily identifiable and traceable.

### **Country of origin**

11. (1) The country of origin shall be declared as follows on every container:

- (a) "Product of (name of country)" if all the main ingredients, processing and labour used to make the product are from one specific country;
- (b) "Produced in (name of country)", "Processed in (name of country)", "Manufactured in (name of country)", "Made in (name of country)", or wording having a similar meaning, when the product is processed in a second country which changes its nature; or

(2) The words "Packed in (name of country)" may be used in addition to the requirements of sub-regulation (1)(a) or (b).

### **Use of Geographical Indications (GIs)**

12. (1) The Geographical Indications (GIs) listed in Annexure A may only be used on the particular raw processed meat products originating from the corresponding country when presented for sale in the Republic of South Africa.

(2) Any direct or indirect commercial use of the GIs listed in Annexure A is prohibited on –

- (a) similar agricultural products which are not covered by an international agreement; and
- (b) dissimilar agricultural products where such use exploits the reputation of the protected name.

(3) Imported raw processed meat products presented for sale under a GI that forms part of an international agreement may show any GI symbol(s), designations and acronyms approved for use for such purpose by the competent authority in the country of origin concerned.

(4) GIs may have different labelling and/or compositional requirements as required by these regulations: Provided that such requirements are included in the product specifications registered for the GI concerned in the country of origin.

(5) This regulation shall be applicable to the GI raw processed meat products protected under the Merchandise Marks Act, 1941 (Act No.17 of 1941) until the regulations relating to the protection of geographical indications used on agricultural products intended for sale in the Republic of South Africa in terms of the Agricultural Product Standards Act, 1990 have been published and implemented.

**Restricted particulars on containers and outer containers**

13. (1) (a) Only the applicable designation of the specific raw processed meat product concerned shall be marked on such a container or outer container.
- (b) No word or expression which so nearly resembles the applicable product designation of a raw processed meat product that it could be misleading with regard to the composition shall be marked on the container or outer container.
- (2) No registered trade mark or brand name which may possibly, directly or by implication, be misleading or create a false impression of the contents of a container or outer container containing a raw processed meat product shall appear on such a container or outer container.
- (3) No word, mark, illustration, depiction or other method of expression that constitutes a misrepresentation or directly or by implication creates or may create a misleading impression regarding the quality, nature, class, origin or composition of a raw processed meat product shall be marked on a container or outer container thereof.
- (4) No claim regarding the absence of any substance that does not normally occur in a particular class of raw processed meat products shall be marked on the container or outer container thereof except in cases where it is allowed for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (5) The words 'natural', 'nature's', 'pure', 'traditional', 'original', 'authentic', 'real', 'genuine', 'home made', 'selected', 'premium', 'finest', 'quality' or 'best, or any other words, statements, phrases, logos or expressions having a similar meaning, whether directly or by implication, shall not appear on a container or outer container containing raw processed meat products, unless the criteria for the use of such terms, as set out in the guidance notes compiled by the United Kingdom's Food Standards Agency, have been complied with.
- (6) No claim which compares the total fat, saturated fat, cholesterol, sugar, sodium or salt, or energy value of two or more similar raw processed meat products by using words such as "reduced", "less than", "fewer", "light" and "lite", or words having a similar meaning, shall be made on the container or outer container thereof, unless the following conditions are complied with:
- (a) The raw processed meat product shall be compared with a different version of the same or similar product.
- (b) The raw processed meat product being compared shall be clearly marked on the container with the following information:
- (i) A statement of the amount of difference in the energy value or relevant nutrient content, expressed as a percentage.
- (ii) The identity of the raw processed meat product to which it is being compared in close proximity to or as part of the comparative claim.
- (c) The comparison shall be based on a relative difference of at least 25% in the energy value or nutrient content of an equivalent mass or volume.
- (d) The raw processed meat product shall be marked with the prescribed nutritional information declaration required in terms of the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (7) The provisions of this regulation shall *mutatis mutandis* apply to –
- (a) particulars that are marked on a notice board displayed at or in the immediate vicinity of the raw processed meat products that are kept or displayed for sale; and

- (b) all advertisements for raw processed meat products.

### **Obtaining a Primary Sample**

14. (1) (a) Samples drawn for the purpose of analysis shall, depending of the capacity of the container, consist of the corresponding number of containers set out in column 2 of Table 1 below:

**TABLE 1**  
**MINIMUM SIZE OF A PRIMARY SAMPLE**

Where the container has a capacity of --	The primary sample shall comprise of --
1	2
(i) 250g and less; or	(i) the minimum number of containers that will result in a combined total mass of at least 250g; or
(ii) more than 250g but less than 2kg; or	(ii) the minimum number of containers that will result in a combined total mass of at least 2kg; or
(iii) 2kg and more.	(iii) one container.

- (b) The number of containers so obtained shall constitute a primary sample.
- (c) Each container in the primary sample shall be placed in a plastic bag (or any other suitable outer container) that has been properly closed and sealed to ensure the product is tamper-proof.
- (d) Each sample shall be clearly and adequately labelled to ensure traceability and correct identification.
- (e) An inspector may increase the number of containers that constitute a primary sample to also provide additional samples to perform e.g. counter analysis by a different (second) laboratory, etc.

### **Methods of analysis**

15. (1) The test samples shall be prepared in accordance with the latest version of the Association of Analytical Communities' (AOAC) methods on the preparation of test samples for meat and meat products, i.e. AOAC 983.18, or any other international recognised alternative method.

- (2) The determination of the composition of the raw processed meat products shall be done in accordance with the methods set out in Table 2 below, or any other international recognised alternative methods providing equivalent results: Provided that at all times the most recently published version of the listed methods or their alternatives shall be used:

**TABLE 2**  
**RECOMMENDED METHODS OF ANALYSIS**

Parameter	Test Method	Principle	Type
Meat content	AOAC 928.08	Nitrogen determination, calculation	I
	ISO 937:1978	Titrimetry, Kjeldahl	II

Parameter	Test Method	Principle	Type
	(Protein [conversion factor 6.25])	digestion	
Fat content	ISO 1443-1973 (Codex general method for processed meat and poultry products)  AOAC 960.39	Gravimetry (Extraction)  Soxhlet Ether Extraction	I
Moisture content	ISO 1442:1997	Moisture determination	-
Soya Protein content	AOAC 988.10	Protein/Soy Protein, Enzyme-Linked Immunosorbent Assay	
Starch content	ISO 13965-1998	Determination of Starch and Glucose content – Enzymatic Method	
Calcium content	PEARSON, 1981 Pages 27-28	Determination of calcium by atomic absorption spectrophotometry”	

#### **Offences and penalties**

16. Any person who contravenes or fails to comply with the provisions of these regulations shall be guilty of an offence and upon conviction be liable to a fine or to imprisonment in accordance with section 11 of the Act.



ANNEXURE A

LIST OF PROTECTED GEOGRAPHICAL INDICATIONS (GIs) FOR RAW PROCESSED MEAT PRODUCTS

Country	GI (Name)	Effective date of protection
France	<ul style="list-style-type: none"><li>• Canard à foie gras du Sud-Ouest (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy)</li></ul>	1 November 2016
Germany	<ul style="list-style-type: none"><li>• Nürnberger Bratwürste/ Nürnberger Rostbratwürste</li></ul>	1 November 2016

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